

# Environmental Management Department

## EMD NEWS & NOTES

Spring 2010 Edition

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### FROM THE DIRECTOR

We recently received the following input from a client that was serviced at our Public Counter: "We came in to get my hot dog cart inspected. The service was excellent and staff very informative and professional and efficient. Everything was done in a very timely manner."



Val F. Siebal, Director

"Thank you to Jeff Czapla and Mr. Patel (Tayjes). I can't wait to start my own business and get away from unemployment."

Several years ago EMD staff developed a Mission, Vision, Values Statement and I am proud to report that staff continues to move constantly toward our Vision by sharing the following values:

- Personal integrity, ethics and professionalism
- Teamwork and cooperation
- Personal and professional growth
- Commitment to continuous improvement
- Open and clear communication
- Respect for individuals
- Sensible approach to environmental compliance
- Commitment to environmentally sound practices

Congratulations to Jeff and Tayjes on getting this entrepreneur back into the workforce!

### COMMERCIAL RECREATIONAL HEALTH FACILITIES

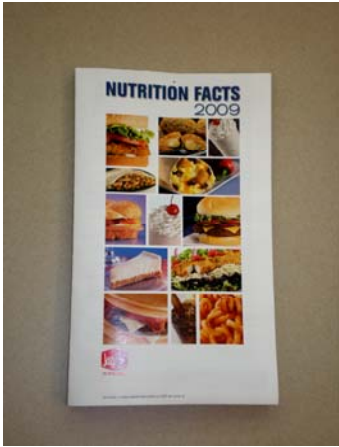


With the spring we're currently having, it's hard to imagine that the hot days of summer will be coming soon! And, what better way to cool off than with a quick jump in the pool. Once

again, Sacramento County Environmental Health Division (EHD) staff will be inspecting commercial recreational health facilities for compliance with the California Health and Safety Code and the California Code of Regulations. This year's efforts will be enhanced by several free workshops offered to the owners, operators, and pool service companies of the aquatic venues. The workshops will provide information regarding potential major violations that can lead to recreational water illnesses or entrapments. Workshops held last year were well attended and EHD staff noted a reduction in violations for those facilities who attended, which prompted the Department to offer additional workshops this year.

Recreational Water Illness Prevention week was celebrated May 24-30, with a Resolution from the County Board of Supervisors. Our goal this year is to highlight the importance of healthy swimming, healthy swimming behaviors, avoiding potential entrapment hazards and recreational water illness prevention. We will provide operation and prevention tips for pool operators and pool patrons to ensure a healthy swimming experience. We will be utilizing the news media to notify aquatic venue users of what to look for at the pool and what their responsibilities are in making the recreational experience healthy and safe for everyone.

## NATIONWIDE MENU LABELING



In 2008, California became the first state to require that nutritional information be provided at chain restaurants. Now other states will follow California's lead as the recently passed Affordable Health Care for America Act requires that chain restaurants throughout the

United States post nutritional information on their menus and menu boards. While the details of the legislation are still being discussed, it's clear that the passage of this legislation will be to create a stringent national standard for chain restaurants.

This nationwide standard will increase the number of restaurants in California required to post nutritional information. California currently requires restaurants with 20 or more locations *in California* to post information. The Affordable Health Care of America Act requires that restaurants with 20 or more locations *throughout the United States* post their nutritional information.

The National Restaurant Association recently announced its support of this legislation. "The passage of this provision is a win for consumers and restaurateurs," said Dawn Sweeney, President and CEO. "This legislation will replace a growing patchwork of varying state and local regulations with one consistent national standard."

If you would like additional information on this topic, please view the law in its entirety at:

<http://healthcarebillindex.com/HR3962/DIVISION>

## ALICIA ENRIQUEZ, DEPUTY CHIEF, ENVIRONMENTAL HEALTH DIVISION, ELECTED NEHA 2<sup>ND</sup> VICE PRESIDENT



The National Environmental Health Association (NEHA) is a non-profit professional organization comprised of approximately 4500 environmental health professionals from throughout the United States and the world. NEHA's primary objectives are public health and environmental protection and the advancement of environmental health professionals through education. NEHA headquarters are located in Denver, Colorado and are served by five National Officers, ten Regional Board Members, and an Executive Director. Alicia Enriquez, Deputy Chief of the Environmental Health Division, has served on the NEHA Board of Directors as a Regional Vice President representing California, Arizona, Nevada and Hawaii since 2005. This year, with the help of a campaign team, Alicia was successful in her bid for the position of NEHA's 2<sup>nd</sup> Vice President. Alicia will serve as a national officer, including a 1-year term as the NEHA President in 2013.

Alicia has been dedicated to environmental health throughout her career. She is a Past President of the California Environmental Health Association, a member of the California Conference of Directors of Environmental Health and also serves on a statewide Environmental Health Specialist Registration Committee. Through her efforts, a number of high quality training opportunities have been brought to Environmental Management Department staff at little or no cost. "Build Your Network and Pay It Forward through Mentoring." This is the advice Alicia gives to Environmental Health Specialists just beginning their careers and what she strives to do in her own career. Even now, after 21 years in the environmental health profession, Alicia believes in aiming high when translating big-picture ideas into real programs for public health protection. Alicia credits her mentors that have assisted her along the way and who continue to inspire her to

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## ALICIA ENRIQUEZ ELECTED NEHA 2ND VICE PRESIDENT

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grow as a professional by the dynamic network of environmental health leaders that NEHA offers. She finds mentoring a truly rewarding experience and has learned that becoming involved is the only way to make a difference.

Information about her platform and key supporters (including many EMD employees) can be found at [www.ehleadership.com](http://www.ehleadership.com).

## UPDATE ON SACRAMENTO COUNTY ONSITE LIQUID WASTE

In an effort to bring Sacramento County's septic systems in line with emerging technologies and into the new millennium, EMD's Environmental Compliance Division has been working diligently to finalize the revision to the Sacramento County Onsite Wastewater Ordinance. The revision is long awaited, as the previous Ordinance lacked important items such as enforcement tools and standards for advanced onsite sewage disposal treatment systems.

EMD hosted several workshops and met with a variety of local planning advisory committees to discuss the revised Ordinance to ensure that the affected constituents had an opportunity to voice their concerns. A number of groups noted that they were pleased with the extent and content of the outreach.

EMD presented the Sacramento County Code 6.32 Ordinance revision to the Board of Supervisors on March 23, 2010 and the Board tentatively approved adoption of the Ordinance. It is expected that the new Ordinance will be adopted in July 2010; implementation will follow within approximately one month.

## MOBILE FOOD FACILITY WORKSHOP



They say it is difficult to hit a moving target, but the Sacramento County Environmental Management Department (EMD) and the Sacramento Business

Environmental Resource Center (BERC) hit its target with the Mobile Food Facility Workshop held on April 22, 2010. EMD and BERC teamed up to provide information to mobile food facilities/food carts such as hot dog carts, produce trucks, coffee carts and the fully enclosed catering trucks and trailers permitted in Sacramento

County. Training topics included: the recent changes to the State health and safety code; commissary requirements; where vendors can park and sell; how to pass their health inspection; and the new artificial trans fat requirements. Nearly forty cart operators attended the training sessions which were held in both English and Spanish. Supervising Environmental Specialists (ES) Mark



Barcellos and Kelly McCoy and ES Jason Smalley conducted the training in English and ES Tuan



Nguyen conducted the course in Spanish. The training was well received and a huge success due to the assistance of Supervising ES Jeff Czapl, ESs Rupinder Singh and Jesus Trujillo, Business Citizen Assistance Representative June Livingston of BERC and Senior Office Specialist Kristin Ledbetter.



## EMD ACTIVITY SUMMARY

EMD Program Element	July 2009– April 2010
<b>Food Placarding</b>	Total: 9,342
Green (Pass)	8,779
Yellow (Conditional Pass)	489
Red (Closed)	74
<b>Inspections</b>	Total: 20,133
Food Protection	10,946
Farm Labor Camps	33
Public Swimming Pools/Spas	2,270
Solid Waste Facilities (landfills/transfer stations)	159
Liquid Waste	194
Medical Waste	99
Small Water Systems	45
Water & Monitoring Wells	654
Underground Storage Tank (UST) Facilities	371
UST Installations, Upgrade/Repair & Removal	182
Businesses/Facilities Generating Hazardous Waste	700
Businesses/Facilities Storing Hazardous Materials	997
Stormwater	1,508
Waste Tire	447
Tobacco Retailers	324
Commercial Recycling	1,204

EMD Program Element	July 2009– April 2010
<b>Investigations</b>	Total: 654
Food Borne Illness Complaint	166
Incident Response	387
Stormwater Complaint	81
Waste Tire	12
Childhood Lead	8
<b>Workshop Attendance</b>	Total: 749
Food Safety Education (Food School)	554
Hazardous Materials Business Plan	54
How To Get A Green Placard	141
Stormwater Compliance Workshop (General)	0
<b>Permits, Plans &amp; Reviews</b>	Total: 20,857
Hazardous Materials Business Plans	3,638
Monitoring Wells	707
Food Facilities	676
Public Swimming Pools/Spas	254
UST Installations, Upgrades/Repairs & Removals	100
Land Use	37
Cross Connection Permits (Blue Tags)	15,426
<b>Information Management</b>	Total: 95,513
Documents Imaged	95,374
Public Record Reviews	139


**County of Sacramento  
Board of Supervisors**

Roger Dickinson, District 1  
 Jimmie Yee, District 2  
 Susan Peters, District 3  
 Roberta MacGlashan, District 4  
 Don Nottoli, District 5

Steven C. Szalay  
 Interim County Executive

### HELLOS, GOODBYES & SERVICE RECOGNITION

for January 2009—April 2010



<b>Rehire</b>	Elizabeth Olson
<b>Promotions</b>	Margaret Chatwood      Cody Lee Lea Gibson                      Tuan Nguyen Derek Jacks                      Jonathan Pollack
<b>Service Awards</b>	Norriel Hernandez—10 years
<b>Retirements</b>	Dennis Green

**Countywide Services  
Agency**

Bruce Wagstaff  
 Interim Administrator

Val Siebal  
 EMD Director

**EMD NEWS & NOTES** is EMD's periodic newsletter providing information on EMD activities and services that enhance our community.

EMD is a Department within the Countywide Services Agency of Sacramento County which serves the businesses and residents of the County. EMD is committed to protecting public health and the environment by ensuring compliance with environmental regulations.

For more information about EMD's News & Notes newsletter, or to offer your feedback, please contact Linda Jimenez by email at jimenezl@sacounty.net